MODEL No. 085-3605-2

MASTER Chef™ MC

Portable Gas Barbecue Grill

WARNING
Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

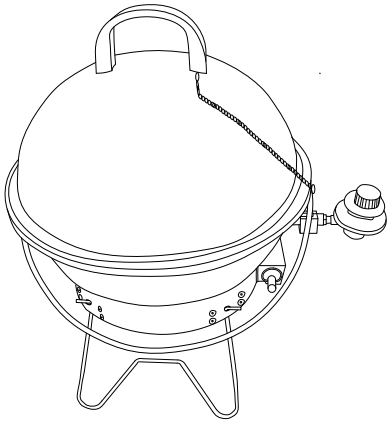
DANGER
Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury or death.

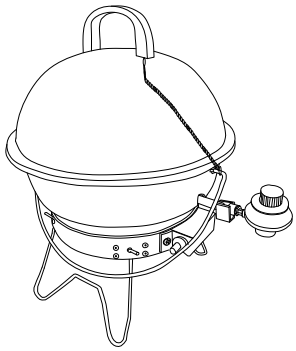
DANGER
DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. DO NOT use in or on boats or recreational vehicles.

PROP 65 WARNING
Chemicals known to the state of California to cause cancer, birth defects or other reproductive harm are created by the combustion of propane.

WARNING
FOR YOUR SAFETY:

For Outdoor Use Only (outside any enclosure)





SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.

CSA CERTIFIED ®

DESIGN CSA CERTIFIED ®

Grill Operation 1-2-3

Before Grilling

Step 1 Keep your grill a safe distance away from your property.*
Step 2 Always perform a Leak Test on all connections.*
Step 3 Keep children away from the grill.

During Grilling
(To avoid tripping safety valves, please follow these instructions carefully.)

Step 1 First open lid and turn gas tank on slowly.
Step 2 Turn only one knob on at a time when lighting up the grill.
Step 3 This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surface or splatter from cooking liquids.

After Grilling

Step 1 Always burn grill for 10-15 minutes to burn off food residues after use.
Step 2 Wait until the grill is completely cooled before closing lid.
Step 3 Clean up grease build-up to avoid grease fire, and cover your grill to prevent rust.

*** Please refer to the owner's manual for details.**

WARNING

1. Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
3. Do not fill the gas cylinder beyond maximum fill-line.
4. Never allow oil or grease to get hotter than 400˚F or 204 ˚C. If the temperature exceeds 400˚F (204˚C) or if oil begins to smoke. Immediately turn the burner or gas supply off.

DANGER
If you smell gas:

1. Shut off gas to the appliance
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.
5. Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

DANGER

1. Never operate this appliance unattended.
2. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.
3. Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

Failure to follow the instructions above could result in fire explosion or burn hazard which could cause property damage, personal injury or death.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
Read and follow all warnings and instructions before assembling and using the appliance.
Follow all warnings and instructions when using the appliance.

(Always keep this manual for convenient future reference).

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For Your Safety

NOTE: The use and installation of this product must conform to local codes. In the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58, Propane Storage and Handling, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192 as applicable.

Canadian regulations:
Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage and Handling, CSA B149.2,
CSA Z240 RV series, as applicable.

IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE.

Safety First!
Read and understand all warnings and precautions prior to operating your grill.

⚠ **WARNING**

1 Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
2 The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
3 Always open the grill lid carefully and slowly as heat and steam trapped within the grill could cause severe burns.
4 Always place your grill on a hard and level surface far away from combustible materials and structures. An asphalt or blacktop surface may not be acceptable for this purpose.
5 Do not leave a lit grill unattended.
6 Keep children and pets away from the grill at all times.
7 Do not use the grill in high winds.
8 This grill must be used with propane gas only (propane gas cylinder not included).
9 Do not attempt to attach this grill to the self-contained propane system of a camper, trailer, motor home or house.
10 Do not use charcoal or lighter fluid.
11. Do not use gasoline, kerosene or alcohol for lighting. The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinder of the US Department of Transportation (DOT) or the Canadian Regulations:
Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.
12 This outdoor gas appliance is not intended to be installed in or on recreational vehicles and/or boats.
13 Do not attempt to move the grill while it is lit.
14 Do not use the grill unless it is **COMPLETELY** assembled and all parts are securely fastened and tightened.
15 Keep combustible items and surfaces at least 50 inches (127 cm) away from the grill at all times. DO NOT use this gas grill or any gas product under any overhead enclosure or near any unprotected combustible constructions.
16 Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
17 Do not attempt to use or assemble with missing or damaged parts. Contact customer service for replacement parts.
18 Storage of an appliance indoor is permissible only if the cylinder is disconnected and removed from the appliance.
19 This appliance is not intended for and should never be used as a heater.
20 Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.

Safe Locations For Use Of This Outdoor Grill

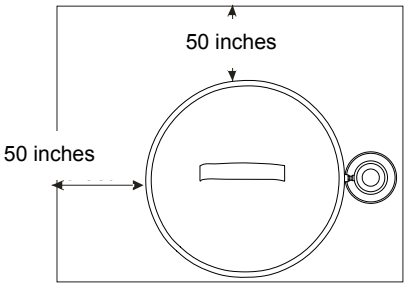
⚠ **DANGER**

Never use this outdoor grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.

⚠ WARNINGS

Do not use this appliance under overhead combustible surfaces or covered areas (e.g., awnings, umbrellas, porches or gazeboes).

Always confirm that this grill is not positioned under the overhang of a house, a garage or other structure before lighting it. An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.



Always confirm that this grill is positioned more than 50 inches (127 cm) away from any combustible materials or surface before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of this grill.
(See diagram to right). The temperature of a grease fire or of the radiated heat might otherwise be sufficient to ignite nearby combustible or volatile substances.

Always locate this grill where there will be ample combustion and ventilation air. Do not obstruct the flow of combustion and ventilation air, but never position it in the direct path of strong wind.
Never allow the grill to operate while unattended to prevent uncontrolled grease fires from erupting.

Never attempt to move this grill while it is in operation or while it is still hot to prevent possible personal injury.

Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance because of the danger of starting a fire.

Always confirm that the installation of this grill conforms with the requirements of all local codes or, in the absence of applicable local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and the Canadian regulations:
Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage and Handling, CSA B149.2, and the Recreational Vehicle Code, CSA Z240 RV series, as applicable.

⚠ DANGER – Gas Safety

Liquid propane (LP) gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any propane product.

- Propane Characteristics: Flammable, explosive under pressure, heavier than air and settles in pools in low areas.
- In its natural state, propane has no odor. For your safety, an odorant has been added.
- Contact with propane could cause freeze burns to the skin.
- This grill is shipped from the factory for propane gas use only.
- Never use a propane cylinder with a damaged body, valve, collar or footing.
- Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.

⚠ CAUTION

- It is essential to keep the grill's valve compartment, burners and circulating air passages clean.
- Inspect the grill before each use.

Step 1. Inspect all connections and make certain they are secure.

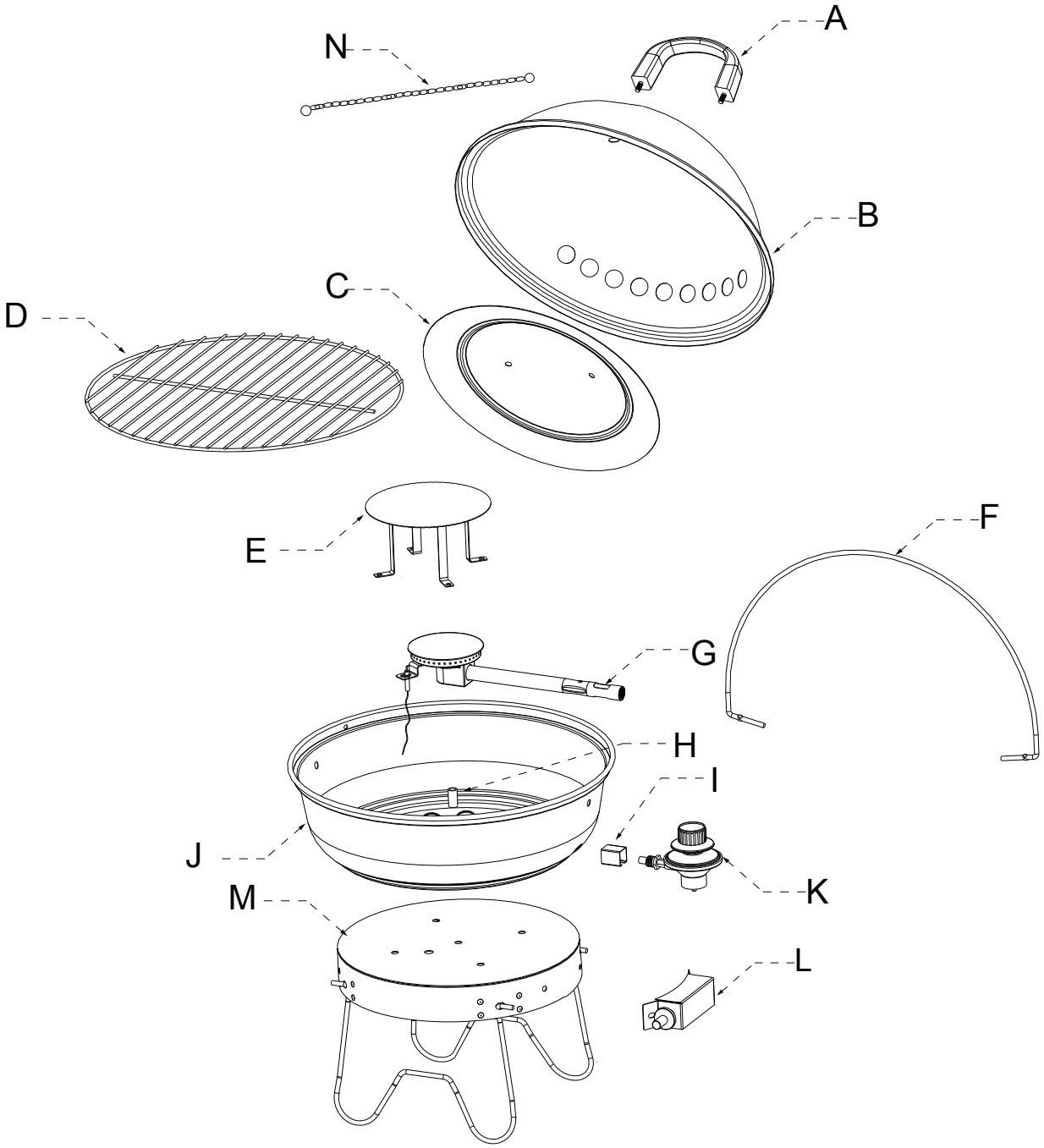
Step 2. Check and clean the burner venturi tubes for insects and insect nests by removing the burner and inserting a bottle brush cleaner into each tube to make sure the passage is clear.
*** A clogged tube can lead to a fire beneath the grill. ***

Step 3. Ensure that the valve nozzle is pointing straight and completely inserted into the venturi tube.

GENERAL INFORMATION

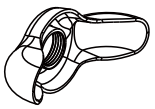
1. A propane gas cylinder is required for operation.
2. This gas grill is NOT intended for commercial use.

Illustrated Parts List



Part	Description	QTY	Part	Description	QTY	Part	Description	QTY
A	Lid handle	1 PC	G	Burner assembly	1 PC	M	Bracket assembly	1 PC
B	Lid	1 PC	H	Burner fixed tube	1 PC	N	Chain	1 PC
C	Lid heat shield	1 PC	I	Vent cover	1 PC			
D	Cooking grid	1 PC	J	Firebox	1 PC			
E	Heat plate	1 PC	K	Regulator	1 PC			
F	Handle	1 PC	L	Piezo ignition assembly	1 PC			

Hardware List

AA: 2 PCS	BB: 4 PCS	CC: 6 PCS
 M6	Ø6X18 (Mica)	M6
DD:6 PCS	**EE: 4 PCS**	**FF: 1 PCS**
Ø6X12	M6 X16	M6X30
GG: 1 PCS	**HH: 2 PCS**	
Ø6X18	M6X12	

Hardware listed above is not scaled to exact size.
(A screwdriver is required on assembly).

Assembly Instructions

Remove all contents from the carton packaging. Make sure all parts are present before attempting assembly. Once the grill is fully assembled, go back and check to make sure all the bolts are secure. Tighten again using screwdriver if necessary.

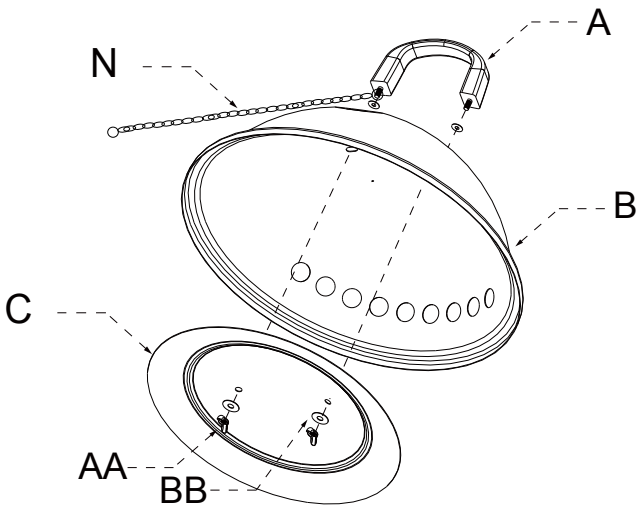
Estimated Assembly Time: 20 minutes.

Step 1

a) Align the holes on lid (B) with the holes on the lid heat shield (C).

b) Put one end of the chain (N) on one bolt on the lid handle (A), then put two mica washers(BB) on the two bolts seperately.

c) Insert the two bolts on lid handle (A) into the holes on lid (B), attach with one mica washer (BB) and one wing nut (AA) seperately.



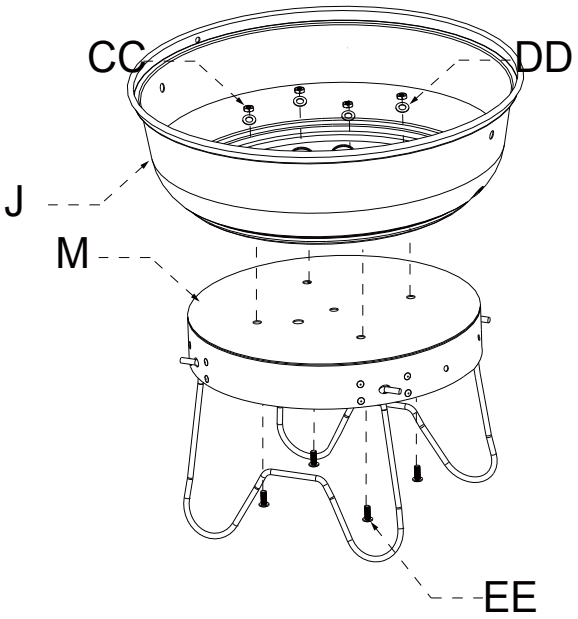
AA	M6	2 PCS
BB	Ø6X18(Mica)	4 PCS

Step 2

a) Align the holes on the firebox (J) with the holes on the bracket assembly (M).

b) Insert one bolt (EE) into one pre-drilled hole, attach it with one flat washer (DD) and one nut (CC).

c) Repeat the procedure for three other holes assembly.



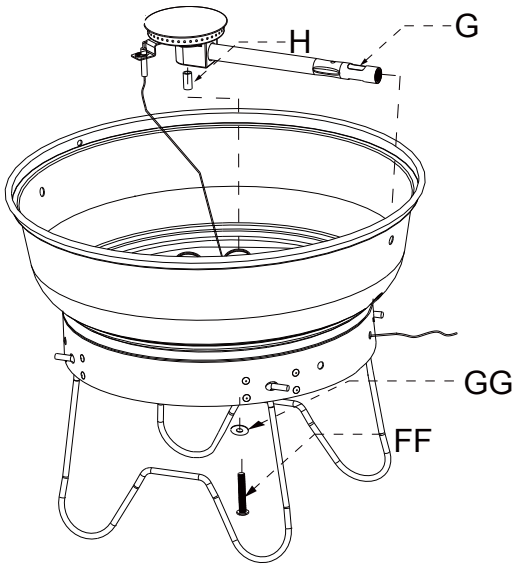
CC	M6	4 PC
DD	Ø6X12	4 PC
EE	M6X16	4 PC

Step 3

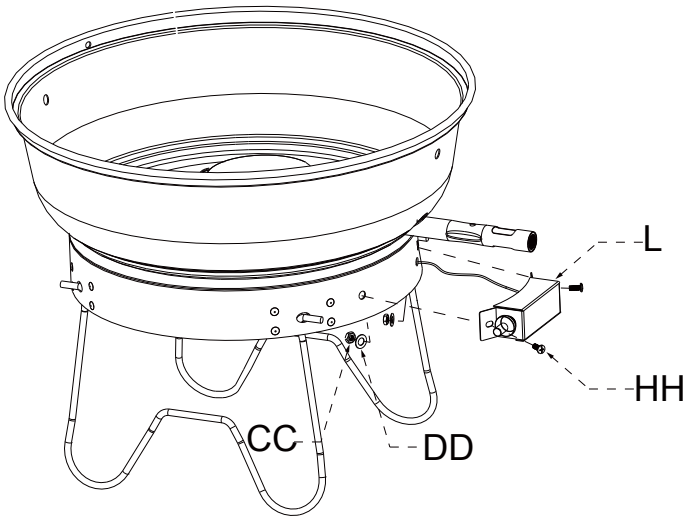
a) Insert the tube end of the burner assembly Ⓖ through the side hole on firebox Ⓙ, then put the firebox Ⓙ on bracket assembly Ⓜ and align with center hole.

b) Put the burner fixed tube Ⓗ under the head of burner assembly Ⓖ, and align with the center hole of firebox Ⓙ.

c) Attach them through the bracket assembly Ⓜ, with one washer (GG), and one screw (FF) with screwdriver.



FF	M6X30	1 PC
GG	Ø6X18	1 PC



Step 4

a) Insert the electrode wire on the end of piezo ignition in piezo ignition assembly Ⓛ.

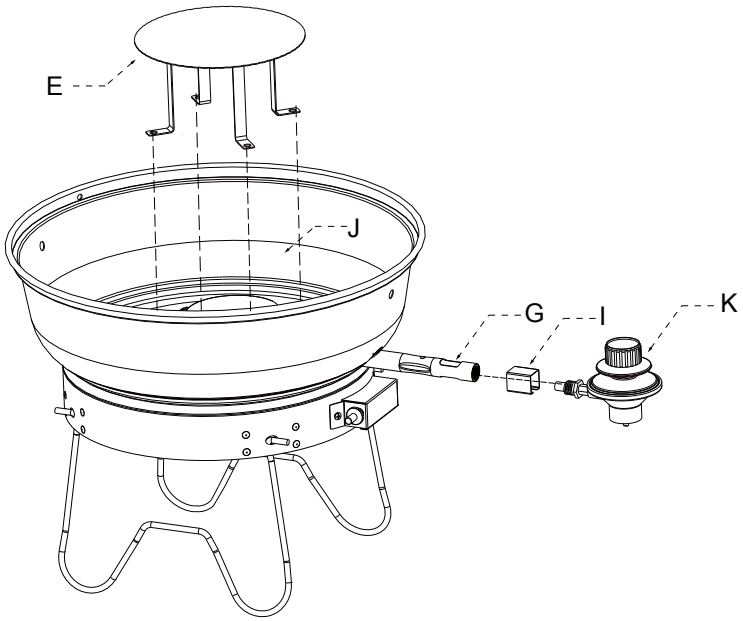
c) Align the fixing hole on piezo ignition assembly Ⓛ with the holes on bracket assembly Ⓜ, and attach them with two screws (HH), two washers (DD) and two nuts (CC).

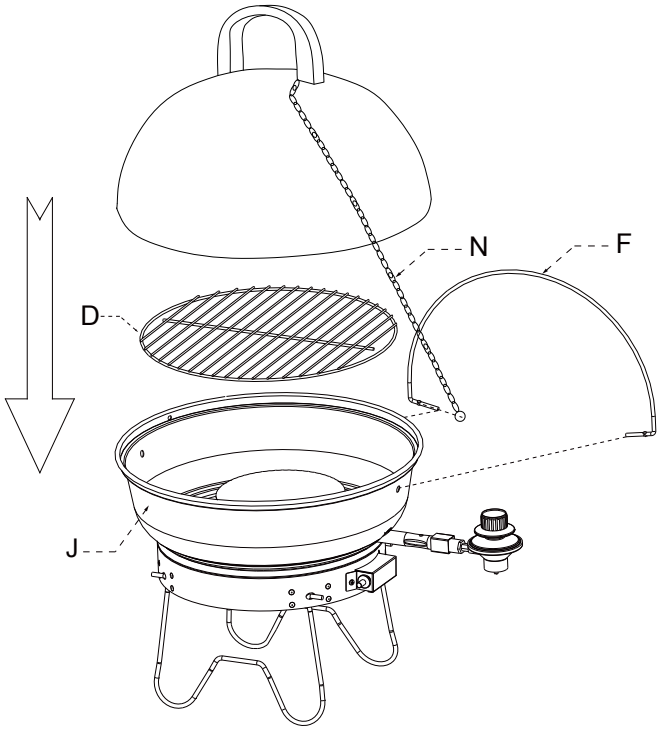
HH	M6X12	2 PC
CC	M6	2 PC
DD	Ø6X12	2 PC

Step 5

a) Load the heat plate (E) into firebox (J), align the bolts (EE) on step 2 with the holes on heat plate (E).

b) Lock the vent cover (I) onto burner tube, then install the regulator (K) on burner assembly (G).





Step 6

a) Insert the handle (F) into another end of the chain (N), then insert the handle end into the holes on firebox (J).

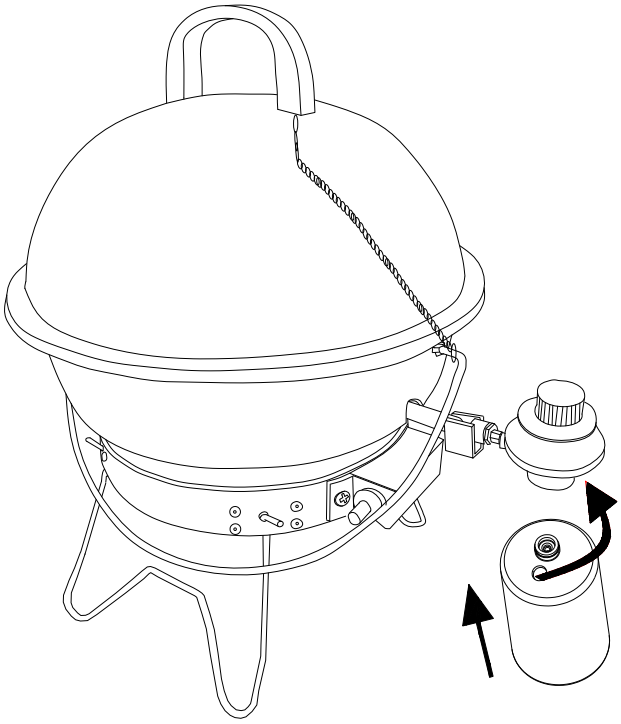
b) Put the cooking grid (D) into firebox (J).

c) Put the lid assembly onto firebox (J).

Step 7

a) Screw the gas cylinder counterclockwise into the thread underneath the regulator valve until it is in place.

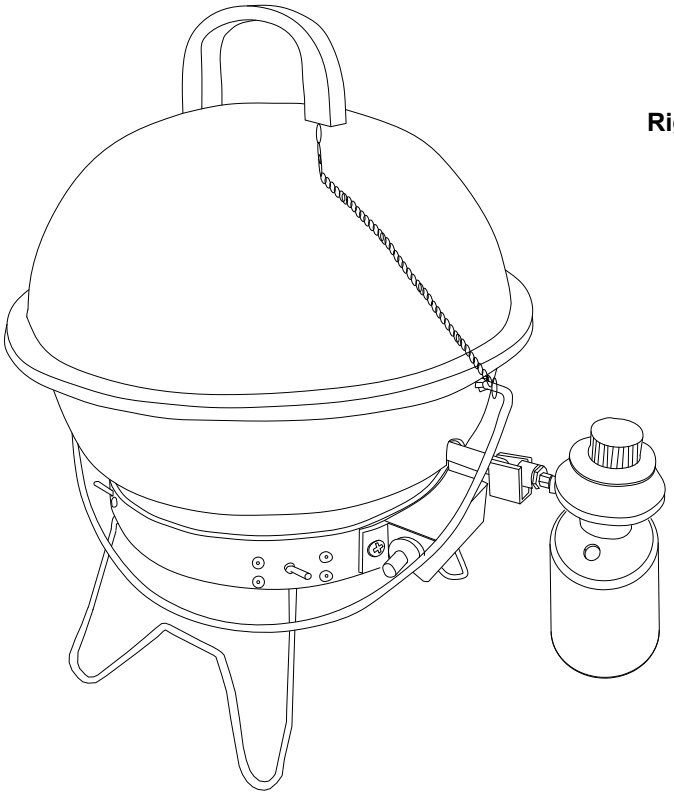
b) Make sure the connection is secure and conduct the leak test on page 12.



Fully Assembled View

Left Side

Right Side



Operating the Grill

⚠ **CAUTION:**

Use only the regulator provided. The use of unauthorized parts can create an unsafe condition and environment.

Connect gas cylinder

The propane gas supply cylinder to be used must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders* of the U.S. Department of Transportation (DOT).
Canadian regulation:
Transport Canada (CVSE).
Only cylinders marked "propane" must be used. Use only 1-pound (16.4 oz) cylinders (Dia 3.86" x H 7.87") equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances. The propane cylinder must be arranged for vapor withdrawal. If the appliance is not in use, the gas cylinder must be disconnected.
Storage of an appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F (51.6°C).
Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve, or in the head of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Disconnect the propane cylinder from the regulator valve when the grill is not in use. DO NOT obstruct the flow of combustion air and ventilation air to the grill.

⚠ **DANGER: A fire causing death or serious injury may occur if the following is not followed exactly:**

Never store or use gasoline or other volatile substances in the vicinity of this grill.
Never store a spare propane cylinder in the vicinity of this grill, or in the vicinity of another potential heat source.
Never refill a disposable cylinder.

⚠ **DANGER**

To prevent fire or explosion hazard when testing for a leak:

1. Always perform the leak test on this page before lighting the grill and each time the cylinder is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use grill until all leaks have been stopped. If you are unable to stop a leak, disconnect the propane supply, call for gas appliance service or your local propane gas supplier.

Checking for Leaks

1. Make two to three oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knobs are in the "OFF" position.
3. Spray some solution on the tank valve up to the regulator connection.
4. Inspect the solution at the connections for bubbles. If no bubbles appear, the connection is secure.
5. If bubbles appear, you have a leak. Go to step 6.
6. Disconnect the regulator from the tank and reconnect. Make sure the connection is secured.
7. Retest with solution.
8. If you continue to see bubbles, replace the cylinder.

Lighting Your Grill

⚠ **DANGER:** Failure to open lid while igniting the grill's burners or not waiting five minutes to allow gas to clear if the grill does not light, may result in an explosion, which could cause serious bodily injury or death.

⚠ **WARNING**: To prevent possible bodily injury, never stand with your head directly over the grill when preparing to light the main burners.

Main Burner

1. Open lid while lighting burners.

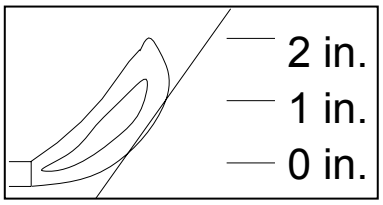
   ⚠ **WARNING**: Attempting to light the burner with the lid closed may cause an explosion. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest and clog the burner/ venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.

2. All valves must be in the “OFF” position.
3. Turn gas supply "ON" by connecting propane cylinder to regulator inlet fitting.
4. Press and turn the control knob to “HIGH” then press the igniter button immediately. After lighting observe the burner flame, make sure all burner ports are lit— a blue/yellow flame of one to two inches from the burner ports should appear.
   (1) If ignition does not take place, press the igniter button two to three times.
   (2) If ignition still does not take place, turn the burner control knob to the “OFF” position.
   Wait five minutes with lid open for the gas to clear and repeat the lighting procedure.
5. Adjust valve knob to desired cooking temperature.

1) Push down
2) Turn counterclockwise to “on”
3) Turn clockwise to “off”

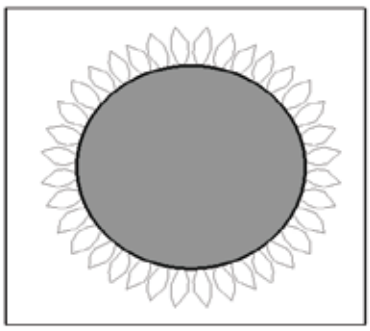
6. If the flame is extinguished when using the grill, close the valve on the unit by pressing and turning control knob fully clockwise. Wait five minutes with the lid open to allow gas to emerge and repeat the lighting procedure.

Confirm that the burner is properly lit by agreeing with description below. If the flame pattern appears abnormal, consult the troubleshooting guide on page 15 for corrective action.



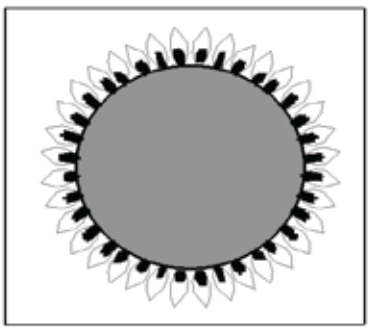
Observe flame height when lit:
Flame should be a blue/yellow color between 1 to 2 inches high.

FIG. A



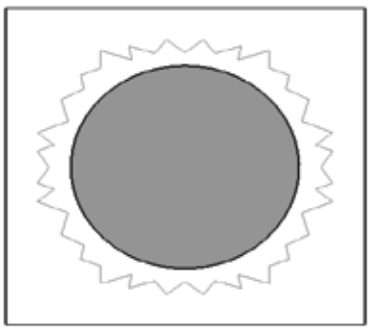
Normal: Soft blue flames with yellow tips between 1 inch - 2 inches high.

FIG. B



Out of adjustment: Noisy hard blue flames – too much air.

FIG. C



Poor combustion: Wavy, yellow flames- too little air.

Flare-ups:
“Flare-ups” sometimes occur when food drippings fall onto the hot heat plate or burner and ignite. Some flaring is normal and desirable as it helps impart the unique flavors associated with grilled foods. Controlling the intensity of the flare-ups is necessary, however, in order to avoid burned or unevenly cooked foods and to prevent the possibility of accidental fire.

⚠WARNING: Always monitor the grill closely when cooking and turn the flame level down (LOW) or OFF if flareups intensify.

Shutting off the burner:
Always turn the valve knob clockwise all the way to the "LOCK OFF" position.
Promptly disconnect the propane cylinder.

Excess flow safety valve reset procedure

A sudden shut off of the gas flow typically occurs if you open the LP tank valve rapidly.
This procedure is effective with all LP tank sizes.
To ensure the procedure is performed safely and successfully, please carefully follow the instructions below.

1. Turn the regulator valve to the "LOCK OFF" position.
2. Disconnect the LP tank from the regulator valve.
3. Open the lid of the grill.
4. Turn regulator valve to HIGH.
5. **Wait at least one minute.**
6. Turn the regulator valve to the "LOCK OFF" position.
7. **Wait for at least five minutes**.
8. Re-connect the LP tank to the regulator valve.
9. **With the lid open**, turn the regulator valve to the high position and light the grill.
10. Observe stainless steel plate when lit: It should feel warm after five to ten seconds and the color of the stainless steel plate should turn red in two to three minutes.
11. **If the grill does not light,** turn the regulator valve to the "LOCK OFF" position and disconnect the LP tank. Then contact the customer service center for further assistance.

Care and Maintenance

IMPORTANT
Always allow to completely cool off before covering your grill to prevent corrosion from condensation.

⚠CAUTION : All cleaning and maintenance should be done when the grill is cool, with the fuel supply turned off at the control dial and the propane cylinder disconnected. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning the Burner Assembly

Burning off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up.

Recommended cleaning materials -

Mild dishwashing liquid detergent	Hot water
Nylon cleaning pad	Heat Resistant Acrylic brush
Paper clip	Putty knife/scraper
Compressed air	

DO NOT use cleaners that contain acid, mineral spirits or xylene.

Outside surfaces

Use a mild dishwashing detergent and hot water solution to clean. Rinse thoroughly with water.

Inside surfaces

If the inside surface of the grill lid has the appearance of peeling paint, baked-on grease has turned to carbon and is flaking off. Clean thoroughly with a strong solution of detergent and hot water. Rinse with water and allow it to completely dry.

Interior of grill bottom – Remove residue using brush, scraper and/or cleaning pad. Wash with a dishwashing detergent and hot water solution. Rinse with water and let dry.

Cooking Grids – The stainless steel plate grates have a glass-like composition that should be handled with care. Use a mild dishwashing detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains. Rinse with water.

Heat Plates – Clean residue with wire brush and wash with soapy water. Rinse with water.

Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using a match.	No gas flow.	Check if propane tank is empty. If empty, replace. If propane tank is not empty, refer to "**Excess flow safety valve reset procedure".**
	Obstruction of gas flow.	Clear burner tube.
	Disengagement of burner to valve.	Reengage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
Irregular heat pattern.	Burner ports are clogged or blocked.	Clean burner ports.
	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed.
	Spider webs or insect nest in venturi	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner.
	Poor alignment of valve to burner venturi.	Ensure burner venturi is properly engaged with valve.
Sudden drop in gas flow or heat.	High or gusting winds.	Turn front of grill to face wind or increase flame height.
	Low on propane gas.	Replace or refill propane tank.
	Excess flow valve tripped.	Refer to the "**Excess flow safety valve reset procedure".**
Flare-up.	Grease buildup.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knob OFF. Disconnect propane cylinder. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback [fire in burner tubes].	Burner and /or burner tubes are blocked.	Clean burner and/or burner tube.
Inside of lid is peeling – like paint peeling.	Carbon build up.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.
Burner accidentally extinguished.	Tank empty.	Check to see if tank is empty. If empty, replace. If tank is not empty refer to section "**Excess flow safety valve reset procedure".**
	Obstruction of gas flow.	Clear burner tube.

BEFORE YOU CALL FOR SERVICE have the following information available:

1. **Serial number:** The serial number is located either on the cart side panel, the upper rear panel of your BBQ, or on the rating plate. You can also find the serial number on the front cover of the user manual.
2. **Model number:** The model number is located on the front cover of the user manual, the bottom right corner of the rating label and also on your cash register receipt.
3. **Proof of purchase** by the original owner.

Call our Customer Care Hotline at 1-866-771-2663
HOURS: 8AM-4:30PM (Pacific Standard Time), Mon.-Fri. , Closed Sat. and Sun.

IF YOUR PRODUCT IS DAMAGED:

1. Call our Customer Care Hotline at 1-866-771-2663.
2. ***Do not return to the store for replacement of damaged or defective parts.*** **Call our Customer Care Hotline at 866-771-2663.**
3. **Concealed Loss or Damage:** If damage is unnoticed until merchandise is unpacked, resolve the issue by contacting our **Customer Care Hotline** immediately. Missing or damaged parts should be claimed within 30 days of purchase.

To ensure your satisfaction and for follow-up service,
register your BBQ online at www.masterchefbbqs.com

LIMITED Warranty:

Trileaf Distributions® , hereby warrants to the ORIGINAL PURCHASER of this Master Chef® Barbecue that it will be free of defects in workmanship, for a Limited 1 year from the date of purchase, as follows:

Please see Limitations and Exclusions section below.

Limited 1 Year:
All parts

LIMITATION AND EXCLUSIONS

Trileaf Distributions® has the following **limitations** to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when barbecue is used in Canada
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its grill products.
4. Trileaf Distributions® shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Trileaf Distributions® will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Trileaf Distributions® does not authorize any person or company to assume for it any other obligation or liability in con - nection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Trileaf Distributions®
9. Visit www.masterchefbbqs.com to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

Trileaf Distributions® excludes from its warranty the following:

a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling,
b. Damages caused by improper assembly or installation, alteration, failure to follow proper usage, safety and maintenance instructions presented throughout this manual, including, improper clearance to combustible materials.
c. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of insects from venturi tubes, resulting in a flash fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source.
d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor stainless steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
e. Normal wear and tear, chipping and scratching on painted or porcelain enamel surfaces, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

Made in China
Imported by
Trileaf Distribution Trifeuil Toronto, Canada M4S 2B8